



Strawberry-Lemon Pie

Prep Time: 20 minutes +
Wait Time: 3½ hours

Cook Time: N/A

Makes: 8-10 servings

 Gluten-Free Optional



I recommend gathering all the ingredients and kitchen equipment you need, washing your veggies, etc. before starting to cook!

Ingredients

Crust:

- 3 cups rolled oats*
- 2 cups pitted and chopped dates
- ½ cup water
- Zest from 1 lemon
- 1 tsp vanilla extract

Filling:

- 2 cups unsalted cashews, soaked for 4 hours*, then drained
- 2 cups fresh strawberries*
- ¾ cup melted coconut oil
- ½ cup lemon juice
- ⅓ cup maple syrup
- ⅓ cup water
- 1 tsp vanilla extract
- A pinch of sea salt

Garnish:

- ½ cup fresh berries
- 1 tbsp coconut flakes
- A few sprigs of fresh mint

Equipment List

- Food processor
- Blender
- Springform pan (9" or 10")
- Spatula
- Zester or microplane
- Measuring cups & spoons

Recipe Notes:

- For a gluten-free option, use gluten-free oats.
- You can soak the cashews in boiled water for 30 minutes, instead of 4 hours in cold water.
- You can make this recipe with other fruit as well – replace the strawberries with other berries, mango, peach etc for more delicious pie options!
- If you are not serving the pie after 3½ hours in the freezer, you can keep it in the freezer then transfer it to the fridge for 1 hour before serving.



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Instructions

Place oats in the food processor and pulse a few times.

Add the rest of the crust ingredients and process until the crust easily sticks together.

Grease a 9" or 10" springform pan with 1 tsp of coconut oil.

Press the crust into the pan.

Blend all of the filling ingredients in a blender, until it has a smooth and thick consistency.

Pour the filling mixture on top of the crust.

Place the pie in the freezer for 3½ hours.

Release the pie from the springform pan.

Garnish with fresh berries, coconut flakes, and mint.



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